

New from Bruno Paillard



GRAPE VARIETIES:

Cinsault, Grenache, Syrah, Mourvèdre and Rolle.

TERROIR:

Chalk and clay hillsides 40km from the Mediterranean Sea.

VINIFICATION:

Only the first pressings of this classically Provençal cepage are retained. They then undergo slow fermentation and cold settling, to ensure the utmost freshness and aromatics.

TASTING:

Brilliant salmon pink hue revealing a nose dominated by fruity, floral, and spicy notes with a lingering finish. A well-balanced wine with a lively nose and attractive, fresh and gastronomic palate.



CÔTES DE PROVENCE

In keeping with the Paillard family's commitment to and respect for the land, all Domaine Sarrins wines are grown under a program of certified organic viticulture.

